AMENDMENTS TO THE SPECIFICATION:

Page 1, in the heading BACKGROUND OF THE INVENTION, delete the bold typeface.

Page 1, delete the heading Field of the Invention and replace it with:

1. Field of the Invention

Page 1, delete the heading Description of the Prior Art and replace it with:

2. Description of Related Art

Page 1, replace paragraph 3, as follows:

Various types of apple/potato peelers were put on the market or developed to improve or facilitate the peeling process. As disclosed in Taiwan Patent No. 392485 published in the *Patent Gazette of Taiwan,* the clamp-based peeler is, basically, a clamp-like structure formed by axially connecting a peeling blade to a rotatable support on which the an apple or potato is positioned. A user manipulates the clamp-based peeler in such a way that the apple or potato, which has already been positioned on the support, is held by and between the peeling blade and the support. The user then manually turns the wheel beneath the rotatable support so that the apple or potato rotates along with the support for the sake of peeling. To operate such a peeler, a user has to grasp the handle with one hand while turning the wheel with the other hand. Although the user need not manipulate the blade, s/he finds her/his grip on the handle and the wheel exhausting and inaccurate.

Page 2, replace paragraph 1, as follows:

The peeler disclosed in both Taiwan Patent No. 185105 and Taiwan Patent No. 265591 is easy to use. It comprises a wheel installed on a base, a pronged fork that can be rotated by means of a hand-turned handle, a peeling blade disposed on the wheel, and a set of driving gear. To start using the peeler, the user has to push the apple or potato on the pawl and turn the hand-turned handle manually. As a result, the apple or potato rotates while the wheel, driven by the driving gear, makes the peeling blade ride the curvy surface of the apple or potato for the sake of peeling. Such a peeler is more efficient and easier to use than the one mentioned above, because the base is positioned on a desk whereas the user operates the peeler using one hand only and need not take care of the peeling blade.

Page 2, replace paragraph 2, as follows:

Taiwan Patent No. 451674 disclosed an automatic peeler that automatically peels the top and the bottom of an apple or potato by means of a motor and a programmable controller. It is quite different from the above-mentioned peelers because of its complicated structure and high cost. Furthermore, it is designed to peel off the skin on the concave portions of an apple or potato, thus other types of peelers are required to remove most of the peelings.

Page 2, replace paragraph 4, as follows:

Recently a hand-turned apple/potato peeler/corer/slicer is put on the market, and it is quite popular with overseas users. It is disclosed in Figs. 1 through 3 of Taiwan Patent No. 418661 ~~published in the *Patent Gazette of Taiwan*.~~ It involves turning a screw, by

means of a hand-turned handle, to push an apple or potato pierced by and positioned at the tip of the screw. Its elastic, movable peeling blade and coring/slicing blade, both disposed in front of its base, peels, slices and cores the apple or potato while the apple or potato is rotating and advancing simultaneously. It is quite popular with users, because it is inexpensive and has a simple structure, and, more importantly, the user peels, cores and slices an apple or potato simultaneously by simply turning the handle. Figs. 4 through 7 of Taiwan Patent No. 418661 ~~published in the *Patent Gazette of the Republic of China*~~ disclose a technical plan which indicates that, the coring/slicing blade is replaced with a set of rotational blades, which resembles the blades of an electric fan, comprising radially disposed slicing blades and an annularly disposed coring blade, so as to slice and core an apple/potato simultaneously. Nevertheless, it is rather difficult to apply the aforesaid improved structure to practical peeling problems, for the following reasons. Given the great cutting force required, peeling and slicing an apple or potato simultaneously with six blades disposed radially in different directions and an annularly disposed blades is actually a demanding task. In such a situation, the blades are prone to deformation and thus they become almost useless. Therefore, although the patent itself is not new at all, so far the peeler on which the patent was taken out has not yet been put on the market.

Page 3, delete the title SUMMARY OF THE INVENTION and replace it with:

BRIEF SUMMARY OF THE INVENTION

Page 4, replace the first full paragraph, as follows:

The present ~~creation~~ invention is herein expounded on through the detailed description of the structure of the conventional apple/potato peeler/slicer below, by making reference to Fig. 1 first.

Page 4, replace the second paragraph, as follows:

The apple/potato peeler/slicer has a disk-shaped base 1. A rubber suction base 12, which is fixed onto a bench or a desk by suction after the user has turned a base lever 11, is installed on the bottom surface of the base 1. A bow-shaped clamp-like structure like the ones designed to hold desk lamps or table tennis nets may be substituted for the base 1. The horizontal frame member 21 of a L-shaped main frame 2 is fixed on the base 1. One of the two ends of the horizontal frame member 21 is connected to a vertical frame member 22. On the top of the vertical frame member 22 is a U-shaped support member 23. The other end of the horizontal frame member 21 is connected to a short, plate-like, upright end support 24 disposed at a low level. A horizontally disposed screw 3, which can be rotated and propelled axially, is mounted on the U-shaped support member 23 by being held by two points. A rotational handle 31 is installed at the end of the part of the screw 3 outwardly sticking out of the support member 23. The opposite part of the screw 3 extends to a point above the upright end support 24. The end of the opposite part of the screw 3 is connected to a 3-prong ~~fork32~~ fork 32 having three prongs. On the inner side of the vertical frame member 22 there is a pivot 41 to which a guide piece 4 is pivotally connected. The guide piece 4, which is intended to guide the screw 3, has a pawl 42 at its top. The pawl 42 is embedded in a screw channel 33 of the screw 3, at a point beside the support member 23, not only to guide the screw 3 in its axially-directed advance which is driven and accompanied by the rotation of the screw 3 itself, but also to prevent the screw 3 from sliding in an undesired manner. Whenever the screw 3 is rotating, the pawl 42 functions as a nut, because the pawl 42 makes the screw 3 move axially while the screw 3 is rotating. A tension spring 43 is installed between the top of the guide piece 4 and the middle of the vertical frame member 22 to pull the guide piece 4 counterclockwise, so that the pawl 42 is never detached but always embedded in the screw channel 33. Disposed at the lower end of the guide piece 4 is a handle 44 which extends downward. Once the

handle 44 is pressed in the direction of the tension spring 43, the pawl 42 will be released from the screw channel 33. At that point, the user may hold the rotational handle 31 and push or pull the screw 3 axially.

Page 7, replace the first full paragraph, as follows:

Intended to address the aforesaid shortcomings of a conventional peeler/slicer, the present ~~creation~~ invention improves the conventional peeler/slicer by adding some simple components to it while its original structure remains almost intact.

Page 7, replace the second paragraph, as follows:

To put it specifically, the present ~~creation~~ invention involves adding a tail end centering device (component) 7, a peeling blade specially designed to deal with the aforesaid disadvantages and the blade positioning device 8 thereof, as shown in Fig. 2, to the apple/potato peeler/slicer having the aforesaid structure as shown in Fig. 1, so that not only does an apple or potato rotate smoothly and steadily because of the centrally applied grip of the peeler/slicer on both ends of the apple or potato, but, owing to the practical, adjustable blade positioning device 8, the apple or potato is efficiently peeled and the peeling process is no longer carried out with exertion.

Page 7, in the heading BRIEF DESCRIPTION OF THE DRAWINGS , delete the bold typeface.

Page 7, replace paragraph four, as follows:

Fig. 2 is a three-dimensional view of the apple/potato peeler put forth in the present ~~creation~~ invention.

Page 7, replace paragraph five, as follows:

Fig. 3 is an illustration of the detailed structure of the tail end centering device put forth in the present ~~creation~~ invention.

Page 7, replace paragraph six, as follows:

Fig. 4 is a three-dimensional view of another preferred embodiment for the centering of the tail end center device put forth in the present ~~creation~~ invention.

Page 7, replace paragraph seven, as follows:

Fig. 5 is a three-dimensional view of the peeling blade positioning device put forth in the present ~~creation~~ invention.

Page 7, replace paragraph eight, as follows:

Fig. 6 is a three-dimensional view of an alternative to the peeling blade positioning device put forth in the present ~~creation~~ invention.

Page 7, replace paragraph nine, as follows:

Fig. 7 is a three-dimensional view of another alternative to the peeling blade positioning device put forth in the present ~~creation~~ invention.

Page 8, delete the heading DESCRIPTION OF THE PREFERRED EMBODIMENT and replace it with:

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

Page 8, replace the first paragraph, as follows:

With reference to Figs. 2 through 5, a preferred embodiment of the improved apple/potato peeler put forth in the present ~~creation~~ invention is thoroughly described as follows.

Page 8, replace the second paragraph, as follows:

Fig. 2 is a three-dimensional view of the apple/potato peeler put forth in the present ~~creation~~ invention. As mentioned above, the peeler comprises a base 1 equipped with a rubber suction base 12, a main frame 2 fixed on the base I, a screw 3 which is rotatable, able to move axially and mounted horizontally on a U-shaped support member 23 of a main frame 2 while a 3-prong fork 32 is installed at its front end and the screw 3 having a hand-turned rotational handle 31 is installed at its rear end, a guide piece 4 which is pivotally connected to one side of the support member 23 and therefore may be embedded in or released from a screw channel 33 of the screw 3 when necessary, a movable peeling arm 5 which is pivotally connected to the anterior part of the horizontal frame member 21

of the main frame 2 and turns toward the screw 3 under the tension of a coil spring 56, a U-shaped peeling blade 55a installed on the flat top portion 52 located on the top of the movable peeling arm 5, a lock lever 57 which is disposed at the pivotal connection end of the movable peeling arm 5 and designed to make the movable peeling arm 5 immovable after the movable peeling arm 5 has been pulled away from the screw 3, and a coring/slicing blade 6 which is disposed in front of the main frame 2 and designed to cut apples or potatoes into spiral slices and core the apples or potatoes.

Page 8, replace the third paragraph, as follows:

A feature of the improvement in the present ~~creation~~ invention is as follows: a tail end centering device 7 is installed in between the end of the screw 3 where it is near the 3-prong fork 32 and an annular blade 61 above the coring/slicing blade 6; as shown in Fig. 3, the tail end centering device 7 comprises a centering cylinder 71 having a centrally-located center hole 73 and being freely imbedded in the annular blade 61 of the coring/slicing blade 6 as well as a center pin 72 with one end penetrating through the center hole 73 of the centering cylinder 71 and with another end inserting into a central indent 34 of the 3-prong fork 32. At least two blind holes 74, into which one end of the center pin 72 is inserted so as to form an exertion handle portion of the center pin 72 for pushing the tip of another end of the center pin 72 into the core of the apple or potato, are preferably symmetrically disposed at a point opposite the center hole 73, on the surface of an end of the centering cylinder 71. The tip of the center pin 72 may either be installed at one end only or be disposed at both ends.

Page 9, replace the second paragraph, as follows:

Another feature of the improvement in the present ~~creation~~ invention is as follows: as shown in Fig. 5, the peeling-oriented U-shaped peeling blade 55a is lined with

numerous tiny, saw-toothed teeth 58 or wavy, continuous teeth rather than being linear-edged as seen in a conventional peeling blade. Furthermore, the U-shaped peeling blade 55a is installed on an adjustable blade positioning device 8. As shown in Fig. 5, the adjustable blade positioning device 8 comprises a blade housing 81 with a U-shaped peeling blade's blade holder 83 installed above it and a n-shaped skirt portion 84 installed beneath it, where there is not any base in the T-shaped cross-section of the blade housing 81 and the skirt portion 84 slides to and fro so as to be embedded in the flat top portion 52 above the movable peeling arm 5, a thumb screw 54 fixing the blade housing 81 onto the flat top portion 52 by penetrating through a long hole 85 located at the top surface of the blade housing 81 and being screwed into the screw hole 87 of the flat top portion 52 (not shown), and an adjusting screw 82 which is screwed into a screw hole 87 of the rear vertical lug 86 of the blade housing 81 and has its front end pressed against the rear vertical wall of the flat top portion 52. A spring 89 is installed between a rear vertical lug 86 and the adjusting screw 82 in order to position the adjusting screw 82.

Page 11, replace the first full paragraph, as follows:

Furthermore, the present ~~creation~~ invention involves the addition of only one center pin and one centering cylinder, introducing a saw-toothed cutting edge to the blade, and designing the blade positioning device of the peeler in such a way to prevent deviation but enable minute adjustment. In other words, the present ~~creation~~ invention does not change the original structure and components of the peeler at all. Hence, it is not necessary to modify the original die designed for the production of the peelers; and, the manufacturing costs of the new components are low. Therefore, with the present ~~creation~~ invention, the peeler is improved to enable practical usage, at minimal cost.